

CHAR'D
Grill
FLAME TO TABLE

X

EST. 2023
MADISON'S
American Comfort Food

SHISHIR NAIR
CHAR'D Grill

HONG DING ZHAO
Madison's Singapore

ART OF FIRE

A FOUR HANDS DINNER WITH
MADISON'S, PULLMAN SINGAPORE HILL STREET

PREMIUM STEAKS | SIGNATURE CUTS | LIVE FIRE SHOW

 **30 OCTOBER 2026 | 6:00 PM ONWARDS**

 **CHAR'D GRILL**
AVISTA GRANDE PHUKET KARON – MGALLERY COLLECTION

RESERVATIONS

  **+66 64 187 3624**  **ha224-fb@accor.com**

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ROOFTOP BAR | STEAK | SEAFOOD
Sizzle



SHISHIR NAIR
CHAR'D Grill

ÁLVARO PUERTA
Sizzle Rooftop Phuket

MICHELIN
2026

FIRE & FINESSÉ
4 HANDS DINNER

 **SAT 17 OCT**

2 SEATINGS

Seating 1
06:00 PM – 08:00 PM

Seating 2
08.30 PM – 10.30 PM

1,990++
PER PERSON

WINE PAIRING
899++ PER PERSON



Fire Show



Saxophonist



Percussionist

EARLY BIRD: THB 1,590++ UNTIL 10 OCTOBER 2026

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EMBER & TIDE

Grilled over open flame,
from farm to the sea.

THB 2,999++



CHAR'D Signature Brioche (To Share)

Warm pull-apart brioche, Café de Paris butter, truffle Parmesan butter.

To Begin

Tuna Tataki

Yellowfin tuna, ginger ponzu, wakame salad, crispy garlic.

OR

Beef Tartare

Capers, shallot, mustard, cured egg yolk, mushroom mousse, crispy tortilla.

OR

CHAR'D Onion Soup

Traditional onion soup with Gruyère-gratinated brioche.

To Refresh

Strawberry & Yuzu Sorbet

Fresh strawberry sorbet, yuzu gel, candied lemon zest, micro mint.

The Main Event

Charcoal-Grilled

Andaman Tiger Prawn

Fondant potato, charred asparagus, lobster velouté, charred lemon, chive oil.

OR

Ebony Prime

by Kilcoy Black Angus Tenderloin MB 4/5

Farmer's Gold mash, porcini mushroom sauce, broccolini, crispy garlic.

OR

CHAR'D Ravioli

Mushroom duxelles ravioli, mushroom & truffle ragout, sun-dried tomato, parmesan, freshly grated black truffle.

OR

Patagonian Toothfish

Fondant potato, charred asparagus, lobster velouté, charred lemon, chive oil.

To Finish

Le Cigare Noir

White chocolate namelaka, almond sponge, praline crunch, cherry gel.

OR

Mango & Sticky Rice

Mango mousse, sticky rice sphere, coconut meringue, coconut gelato.

Enhance Your Experience

Upgrade Your Main Course with Phuket Lobster Tail + **THB 700**

Upgrade Your Main Course with Jack's Creek Wagyu Ribeye + **THB 900**

*Price in THB, subject to 10% service charge and 7% government tax.

**RESERVE
YOUR TABLE**



OPEN DAILY 6PM - 10PM

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BONE MARROW & FLAT IRON EXPERIENCE

Bone marrow torched until molten, folded slowly into warm mashed potatoes.
A 250g flat iron steak, grilled with restraint and finished tableside at its peak.
Rich, savoury, and quietly dramatic.

THB 1,999 ++

An experience shaped by technique, timing and indulgence.

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Asia's
Best New Hotel
Restaurant



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Grill

CHAR'D ENTERTAINMENT NIGHTS

FIRE SHOW

Tuesday, Friday & Saturday

Flames that breathe, flicker
and take control of the night

8pm onwards

SAXOPHONE

Wednesday

Smooth saxophone drifting
through a slow-burning night

7.00 – 7.45pm & 8.15 – 9.00pm

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